

Barbecue
Barbecue
Barbecue

Recipes

plus accompagniments



Barbecuing

Some interesting and different recipes to add variety, flavor and enjoyment to your outdoor cooking.

— Enjoy —

Equipment	1
Cook-out Helpers and Tips	2
Kabobs	4
Shrimp, barbecued	22
Steaks	8
Lobster Tails	22
Chicken	15-17
Clams	22
Fish	23
Frankfurters	13
Ham	24
Beef Roast	9
Flank Steak	11
Hamburgers	12
Pot Roast	10
Spareribs	25
Turkey	18
Baked Beans	14
Carrots	31
Corn on the cob	31
Potatoes, Baked	30
Potatoes and Onions	30
Vegetables	32
Zucchini	32

Bacon Wraps	3
Chips and Cheese	4
Hors D'oeuvres on a stick	3
Shrimp Appetizers	3

Accompaniments & Extras

Basting sauces	20-21
Glazes	26
Marinades	19
Sauces	28-29
Bread and Rolls	27
Deviled Eggs	7
Coleslaw	5
Potato Salad	7
Salad Bouquet	4
Salad Dressings	5
Stuffed Tomatoes	6
Tea	33
Tomato Juice	33
Desserts	34-36

© p. dutery 1983



calligraphy by p. dutery

Equipment ~

Gas Grill....

Foods cooked on a gas grill with volcanic rock will give off the same flavor and aroma as those cooked over charcoal.

Charcoal....

Briquets afford an intense and uniform heat. The bed of fire should match in size the food you are cooking. The heat is right for cooking when the charcoal turns gray.

When using a rotisserie or spit...place coals to rear of fire box and allow space for a drip pan under the meat.

If you need to add more charcoal, place it to the side of the burning coals instead of on top.

Many grills...or fire boxes...can be raised or lowered according to the heat needed.

Since charcoal tends to draw dampness, store unused portions in a dry tightly closed container.

Wood Fire

Thoroughly dried hardwoods are best, such as oak, hard maple, apple or walnut.

Start your wood fire early. Allow a good hour of burning so only hot coals remain. They will do justice to that steak!

Cook-out Helpers & Tips ~

Skewers... all sizes... bamboo or metal.

Long-handled pastry brush for basting.

Spatula, spoon, knife, fork and tongues... all with wooden handles.

Hardwood cutting board.

Long-handled wire basket broiler.

Asbestos pot holders or mitts.

Wooden salt and pepper shakers.

Arm yourself with a water pistol to douse flare-ups when they occur.

When heating foods or making coffee on your grill... coat pan bottoms with liquid detergent for an easier clean-up.

For added smoke flavor, soak hickory chips in water for an hour or more and drop, a few at a time, on the hot coals.

If bugs are a problem, spray your patio an hour before you plan to use it.

Soak briquets with a lighting fluid, before lighting..... never add fluid after charcoal has been ignited.

Clean grill after each use. Close lid and allow fire to burn for 15-20 minutes. Brush grids with stiff brush. Periodically, you may want to clean them more thoroughly by removing the grids and applying the same oven cleaner you use for your stove.

Bacon Wraps

Wrap bacon strips around clams...or oysters, shrimp, sausages, cheese, or chicken livers. Secure with toothpicks. Grill until bacon turns crisp.

Hors d'oeuvres-on-a-stick

Using 6 inch bamboo sticks, or metal skewers, thread assorted fruits, vegetables, olives, chicken livers, cherry tomatoes, etc.

Fix a container of melted butter with a dash of Worcestershire sauce and a dash of Tabasco. Dip threaded skewers in butter mixture and then grill. Serve hot.

Shrimp

- 1 lb. raw shrimp, shelled and deveined
- 1/2 cup catsup
- 1 tsp. horseradish

Heat catsup with horseradish and place on side of grill.

Provide your guests with 6-inch skewers. Thread shrimp on skewers, brush with sauce and cook over coals until catsup turns dark brown.

Hot Chips & Cheese

Spread potato chips on aluminum foil and sprinkle with grated cheese. Heat slowly over low heat until cheese melts. Serve warm.

Kabobs

Kabobs are great for a crowd. They can be skewered ahead to be ready for grilling.

Wrap pieces of beef tenderloin in bacon strips, add mushrooms, onions, tomatoes, potatoes, green peppers.. even fruit, such as peaches and fresh pineapple. Choose foods that will cook at about the same rate or parboil those that take a little longer.

Salad Bouquet

Fill a salad bowl with crushed ice. Cut lengthwise, celery with leaves, carrots, green onions and arrange in center of ice...like a bouquet. Surround with radishes, pickles, olives, chunks of zucchini and cucumber.

For a first-rate salad, on a hot summer day, place salad bowl in larger bowl filled with cracked ice.

Coleslaw

- 1 medium size head of cabbage, shredded
- $\frac{1}{2}$ cup mayonnaise
- 2 tbsp. vinegar
- 2 tbsp. sugar
- 1 tsp. prepared mustard
- $\frac{1}{2}$ cup minced celery
- salt and pepper

Combine all ingredients except cabbage. Mix thoroughly. Add to shredded cabbage. Mix and chill.

For variations, any one or more of the following ingredients may be added....

- 1 small can crushed pineapple
- $\frac{1}{2}$ cup creamed cottage cheese
- $\frac{1}{2}$ cup finely chopped green peppers
- $\frac{1}{2}$ cup grated carrots

Easy Salad Dressings

Oil and Vinegar.... combine $\frac{1}{2}$ cup each salad oil and tarragon vinegar, 1 tsp. mustard, $\frac{1}{2}$ tsp. salt and dash paprika and garlic powder. Place in covered jar and shake well.

Russian.... Combine 1 cup mayonnaise, $\frac{1}{4}$ cup catsup, 2 tbsp. pickle relish. Mix thoroughly.

Stuffed Tomatoes

6 whole ripe tomatoes
6 hard-cooked eggs, chopped
1/4 cup minced onion
1/2 cup minced celery
1/4 cup chopped green olives
1/4 cup mayonnaise
salt and pepper
paprika

Remove core from tomato. Quarter tomato, cutting 2/3 thru, so it's still joined at bottom. Spread sections apart.

Mix remaining ingredients, except paprika, and fill tomatoes with egg mixture. Sprinkle with paprika and chill. Serve on lettuce.

Variations...

Stuff with shrimp, chicken or tuna salad.

Hard cooked eggs will peel easily if shells are cracked while still hot and eggs are immersed in cold water immediately.

Potato Salad

6-8 medium potatoes, cooked in the skins
1/2 cup finely chopped onion
1/2 cup finely chopped celery
4 hard-cooked eggs, chopped
1/2 cup mayonnaise
1 tbsp. prepared mustard
1 tbsp. vinegar
salt and pepper

When potatoes are still warm, but cool enough to handle, remove skins and dice into mixing bowl. Add other ingredients. Mix well and chill. Serve on bed of lettuce. Serves 4-6.

Deviled Eggs

12 eggs, hard-cooked
1/2 cup mayonnaise
1 tbsp. prepared mustard
1 tbsp. vinegar
1 tbsp. minced onion
salt and pepper
paprika

Peel eggs and cut in half, lengthwise. Remove yolks and combine with all other ingredients, except paprika. Beat thoroughly. Refill egg whites and sprinkle with paprika. Chill. Serve on bed of greens...around potato salad....or in combination with other cold foods.

Steaks

Tenderness and flavor can be enhanced by marinating for several hours before cooking.

Cut to at least 1½ inches thick... thick steaks grill better.

Sirloins, Porterhouse or Filet Mignon are best.

Trim excess fat.

Allow meat to reach room temperature before cooking.

Use a piece of trimmed fat to grease grill to prevent sticking.

Preheat grill on high heat for at least 10 minutes prior to cooking.

Sear steaks a minute or two on each side to seal in juices.

Add seasoning after steaks have been cooked.

Use tongs to turn steaks... piercing with fork allows juices to escape.

It's preferable to cook steaks with a closed hood.

If you like your steaks charred, grill them right on the hot coals. They will cook quickly and be tender and juicy on the inside.

Cooking time at room temperature:

Rare... 7 minutes each side. Medium... 10 minutes.

Roast Beef..... on rotisserie

You can have your roasts just the way you want them by inserting a meat thermometer in the center of the roast.... but not near a bone.

Meat should weigh at least 3-4 lbs. Temperature should read 140° for rare to 170° for well done.

Season and fasten securely on skewer. Meat should be balanced evenly so it will not slip and rotisserie motor does not labor.

If you desire a garlic flavor, drop several cloves right on the hot coals.

Meats cooked with the grill cover closed will be more tender and have a smoky flavor. Use medium or low heat when cooking on closed grill.

A drip pan or heavy foil placed under the meat will catch the juices.

Iced Coffee... fill ice cube trays with cooled brewed coffee, and freeze. Pour regular strength coffee over cube-filled glasses.

When using regular ice cubes...use double-strength coffee.

Pot Roast

3-4 lb. blade-bone pot roast, 1½-2 inches thick
3 tbsp. flour
1 tbsp. brown sugar
salt and pepper
½ tsp. dry mustard
½ cup catsup
1 tbsp. Worcestershire sauce
1 tbsp. vinegar
sliced carrots, celery and onions

Brown meat on grill for ½ hour. Season with salt and pepper.

Combine flour, sugar, salt and pepper, mustard, catsup, Worcestershire sauce and vinegar.

Tear off a generous piece of heavy duty aluminum foil. Place half the sauce in center of foil. Place meat on top. Cover with vegetables and remaining sauce.

Fold foil over and seal tightly. Place wrapped roast on another piece of aluminum foil on top of grill. Bake on medium heat for 1½-2 hours.

For an easy Pot Roast... place a 3 pound roast on heavy foil. Sprinkle dry onion soup mix on top. Pour 1 can undiluted cream of mushroom soup over mix. Add a bay leaf, fold foil and seal tightly. Grill over low heat for 3 hours.

Flank Steak

2-3 lb. flank steak, $\frac{1}{2}$ inch thick

$\frac{1}{2}$ cup chopped onion

1 clove garlic, minced

$\frac{1}{4}$ cup salad oil

$\frac{1}{2}$ tsp. thyme

$\frac{1}{2}$ cup sherry

salt and pepper

Combine all ingredients except meat. Pour over steak and marinate 6-8 hours.

Grill over hot flame for 10-12 minutes. Turn once.

Charcoal has neither odor nor taste. That delectible aroma occurs as the juices are ignited when they fall on the hot coals.

To tenderize a not-so-tender cut of meat, marinate over-night or up to 24 hours.

Keep your steak company as it grills if you want to serve it rare.

Hamburgers.... Ground beef that contains some fat will keep your hamburgers juicy.

Italianburgers

- 2 lbs. ground round steak
- ¼ cup finely chopped onion
- 1 tsp. oregano
- ½ cup Parmesan cheese
- 1 6 oz. can tomato paste
- salt and pepper to taste

Mix together and form 6 or 8 patties. Grill 6-8 minutes on each side over hot coals.

Westernburgers

- 2 lbs. ground round steak
- 2 tbsp. minced onion
- 2 tbsp. minced celery
- 2 tbsp. Worcestershire sauce
- salt and pepper

Mix together and form 6-8 patties. Grill over medium heat 6-10 minutes on each side.

Cheeseburgers

- 2 lbs. ground round steak
- ¼ cup minced onion
- 1 tbsp. Worcestershire sauce
- dash garlic salt
- pepper
- ½ cup grated blue or American cheese

Mix together all ingredients except cheese.

...continued...

Form 12 thin patties. Spread cheese on 6 and top with remaining patties. Pinch sides together. Grill quickly over hot coals, turning once, for about 5 minutes each side.

Toast buns before serving.

Frankfurters.... The perennial favorite!

Cheese Franks

Slit franks lengthwise and insert strips of your favorite cheese. Grill slowly until cheese is melted and franks are hot and brown.

Chili Franks

8 frankfurters, chopped or sliced thin

8 frankfurter rolls

1 tbsp. prepared mustard

2 tbsp. sweet pickle relish

$\frac{1}{4}$ cup chili sauce

$\frac{1}{2}$ cup sharp cheese, Grated

Split rolls and spread with mustard. Mix other ingredients together and spread on rolls. Wrap each in aluminum foil and grill for about 10 minutes.

..... more frankfurters....

Spicy Frankfurters

- 8 frankfurters
- 1 cup catsup
- $\frac{1}{4}$ cup minced onion
- 1 tbsp. vinegar
- 3 tbsp. Worcestershire sauce
- 1 tsp. prepared mustard
- 1 tbsp. brown sugar
- $\frac{1}{2}$ cup water

Lay frankfurters in shallow baking dish. Mix all other ingredients together and pour over frankfurters. Cover with aluminum foil and cook on grill for about 30 minutes.

Serve on toasted rolls.

Baked Beans.... great with franks!

- 2 (no.2) cans pork and beans
- $\frac{1}{2}$ cup catsup
- $\frac{1}{2}$ cup finely chopped onion
- $\frac{1}{2}$ cup brown sugar
- 1 tbsp. prepared mustard
- $\frac{1}{4}$ tsp. salt
- bacon slices...optional

Thoroughly mix all ingredients. Place in casserole or bean pot and top with bacon slices. Bake slowly on top of grill for one hour, stirring occasionally. Makes about 6 servings.

Baked Chicken Breasts

4 chicken breasts

1 can cream of mushroom.... or celery soup

1 clove minced garlic

1 tbsp. minced parsley

$\frac{1}{4}$ tsp. thyme

1 tbsp. minced onion

salt and pepper to taste

Season breasts with salt and pepper. Combine remaining ingredients. Spread undiluted soup mixture generously on chicken and wrap in aluminum foil....individually, if you like. Seal tightly and broil over hot coals for 45 minutes - 1 hour. Turn once.

Marinated Chicken

Place split broilers in a shallow pan and marinate 3-4 hours with a mixture of:

1 cup olive oil

2 minced garlic cloves

2 tbsp. paprika

salt and pepper

Grill bone-side down for 25 minutes. Turn and continue cooking for another 20 minutes. Use marinade for basting.

Hawaiian Chicken

- 2 split broilers
- oil, salt and pepper
- 1 small can crushed pineapple
- 2 tbsp. lemon juice
- 3/4 cup brown sugar
- 1 tbsp. prepared mustard
- salt and pepper

Brush chicken with seasoned oil and broil, bone side down, for 25 minutes. Turn and broil for another 20 minutes.

Drain pineapple, saving 3 tbsp. juice. Combine with remaining ingredients and mix.

Brush glaze on chicken and broil for 10-15 minutes more. Brush with glaze several times and serve with remaining sauce.

Baked Sweet Potatoes....something different and delicious!

Before wrapping individually in heavy-duty foil... cut a small slice off one end of potato to prevent them from bursting open. Brush skins with vegetable oil, seal foil tightly and bake on grill rack or right on the hot coals. Allow at least one hour of cooking, if hood is closed, for medium-size potatoes.

Easy Broiled Chicken

Broiling chickens, split in half

Brush both sides with basting sauce...equal parts lemon juice, Worcestershire sauce and cooking oil.

Season to taste

Place on hot grill with bone side down. Broil for 25 minutes. Turn skin side down and broil for 20 minutes. Baste frequently with sauce.

Spit-broiled Chicken

Whole broiling chickens, about 2 pounds

Fasten wings and legs to body of chicken with cord or skewer. Space evenly on spit or place in spit basket.

Season with salt and pepper and brush with basting sauce or oil. Sprinkle with paprika. Broil for about one hour.

Follow same directions for cornish hens and small game.

Barbecue sauces containing tomato or sugar will burn quickly, so use only during the last minutes of cooking.

Barbecued Turkey

Young turkey, about 5-6 lbs.

Basting sauce.....equal parts cooking oil, lemon juice, soy sauce, and vinegar.

Fasten turkey securely on rotisserie, tie legs and wings to body.

Rub turkey with basting sauce and roast for 2 hours. (Using meat thermometer placed between drumstick and body, roast until temperature reaches 195°)

May also be cooked on grill surface with hood closed. Line shallow baking pan with aluminum foil extending above the edge of pan to prevent juice from dropping into fire. Baste frequently during cooking.

Honey sauce adds a nice flavor to roast turkey or chicken.....mix equal parts lemon juice and honey and season with salt and pepper to taste.

When grilling chicken and turkey parts, they should be wrapped in foil to prevent drying.

Marinades & Basting Sauces

Marinades.....

- 1/4 cup salad oil
- 1/4 cup vinegar
- 2 tbsp. Worcestershire sauce
- dash garlic salt
- salt and pepper
- 2 tbsp. minced onion...optional

Mix all ingredients and pour over beef. Let marinate for several hours at room temperature.

- 1 cup salad oil
- 2 tbsp. Worcestershire sauce
- 1/2 cup soy sauce
- 1/4 cup wine vinegar
- garlic clove, minced
- 1 tsp. dry mustard
- 2 tbsp. lemon juice
- 1 tsp. dried parsley flakes
- salt and pepper

Combine all ingredients and mix well. Excellent for steaks, roasts, vegetable kabobs and hamburgers. Marinade may be stored in freezer for re-use.

- 1/2 cup lemon juice
- 1/2 cup salad oil
- 1 medium onion, chopped
- 2 tbsp. minced celery

continued.....

1/4 tsp. thyme
1/4 tsp. oregano
1 clove garlic, minced
salt and pepper

Combine ingredients and mix well. Marinate for eight hours or overnight. Improves that not-so-tender piece of meat.

Basting Sauces....

1/2 cup salad oil
1/2 cup catsup
1/4 cup Worcestershire sauce
1 tbsp. prepared mustard
1/2 cup chopped onion
1/2 cup chopped celery
1/3 cup lemon juice
3/4 cup water
1/4 cup brown sugar
salt and pepper

Cook onion and celery in oil until tender. Add remaining ingredients and simmer for 20 minutes. This is a taste-enhancing all-purpose sauce that can be used for beef, pork, hot dogs, chicken and vegetables.

1 cup salad oil
1/4 cup lemon juice
1 clove garlic, minced
1/2 tsp. paprika
1 tsp. dry mustard
salt and pepper

continued.....

Combine ingredients and simmer for a few minutes. Especially good for basting grilled fish.

1/2 cup lemon juice
1/2 cup vegetable oil
1/2 cup Worcestershire sauce
salt
freshly ground pepper

Mix all ingredients together. This is especially good with chicken. May also be used with hamburgers and steak. Store left-over sauce in refrigerator for your next cook-out.

Cooking times will vary because of such factors as location of grill, wind, thickness of food, air temperature, starting temperature of meat and your preference for doneness. Cooking outside is both fun and challenging.

Open-fire-flavored food can be enjoyed all year long. The cooking takes a little longer in the cold weather but that barbecued chicken will taste as fine served on your dining room table as it tasted at your summer cookouts.

Lobster Tails

Remove membrane from under side of tails. Insert skewer lengthwise to prevent curling. Start with shell side down on grill. Brush meat with melted butter. Turn and grill other side. Cooking time will vary from 5-10 minutes per side, depending on size of tails. Serve with melted butter laced with lemon juice.

Barbecued Shrimp

Raw shrimp, shelled and deveined
1/2 cup vegetable oil
1 tbsp. minced onion
clove minced garlic
1/4 cup soy sauce
2 tbsp. lemon juice
salt and pepper

Mix ingredients with shrimp and marinate in refrigerator for several hours.

Place in wire grill basket or on skewers and grill about 5 minutes on each side.

Steamed Clams....hard shelled · medium size

Scrub clams and lay them on hot grill. When shells pop open...in about 10 minutes...they're ready to eat. Serve butter with lemon juice for dipping.

Fish Fillets

1 lb. fish fillets
equal parts salad oil and lemon juice
salt and pepper

Place serving-size pieces in greased wire basket. Season with salt and pepper. Brush frequently with oil mixture and grill 5-8 minutes on each side. Place in serving dish, heat remaining sauce and pour on top. Sprinkle with paprika and garnish with parsley.

Grilled Whole Fish

1 3-4 lb. dressed fish

Grease longhandled wire mesh grids and place fish inside.

Sprinkle with paprika and brush with melted butter or margarine. Turn only once and grill 15-20 minutes.

Baked Ham

- 1 boned, fully cooked ham
- 1 1/2 cups pineapple juice
- 1/2 tsp. cinnamon
- 1/8 tsp. ground cloves

Pierce ham with meat fork on all sides. Mix juice and seasoning and pour over ham. Marinate for several hours, turning frequently.

Fasten securely on spit and bake with grill cover closed for about 30 minutes per pound.....remember a drip pan to catch the juices.

Ham Slices

- 1 cooked ham slice, 1/2 - 3/4 inch thick

Score edge to prevent curling.

Grill over hot coals for 3 - 4 minutes on each side.

Sauce....

- 1 tbsp. prepared mustard
- 2 tbsp. vinegar
- 2 tbsp. brown sugar
- 2 tbsp. water

Mix all ingredients together. Spread on ham slice and grill for a minute or two longer on each side.

Pork Spareribs

6 lbs. spareribs....loin back ribs

Cut ribs into serving pieces, allowing about $\frac{3}{4}$ lb. per serving.

Brown ribs over hot coals or in heavy skillet on your kitchen range.

Either thread ribs, accordian style, on a spit or lay them on the grill. Either way, a drip pan or foil should be placed on coals to prevent flare-ups from the fat drippings.

Baste with barbecue sauce and cook long and slowly, about $1\frac{1}{2}$ hours.

Ribs may be marinated before cooking and the marinade used as a basting sauce.

Mix together...

- 2 cups beer
- 1 cup honey
- 1 tbsp. chili powder
- 1 tbsp. lemon juice
- 1 tsp. dry mustard
- salt and pepper

Pour over ribs and allow to stand for 24 hours. After ribs are cooked, pour on remaining sauce and serve.

To save time and insure moistness...parboil ribs before grilling, by cooking in water for 5-10 minutes.

Honey Glaze.....for poultry

- 3/4 cup honey
- 1 cup lemon juice
- 1 tsp. ginger
- 1 tsp. salt
- 1 tsp. pepper

Stir until thoroughly mixed.

Pineapple Glaze.....for chicken or ham

- 1 small can crushed pineapple
- 2 tbsp. lemon juice
- 2 tbsp. prepared mustard
- 1 cup brown sugar
- salt and pepper
- cinnamon... optional

Drain pineapple, saving 2 tbsp. juice. Mix pineapple with the reserved juice and all other ingredients.

Jam Glaze.....for ham

- 1 7oz. jar pineapple jam
- 1/2 cup brown sugar
- 1/4 cup lemon juice
- dash of cinnamon and cloves

Combine and mix thoroughly.

..... Glaze burns quickly because it contains sweetening, so use only during the last minutes of cooking.

Onion Bread

- 1 loaf French or Italian bread
- Butter or margarine seasoned with minced fresh onion or onion salt.

Cut bread at one inch intervals just to bottom crust. Spread seasoned butter on cut surfaces of bread. Wrap in aluminum foil and heat on grill, turning frequently.

Garlic Bread

Follow directions for onion bread adding garlic juice or garlic salt to the butter.

Cheese Rolls

- 3 hamburger rolls or English muffins
- $\frac{1}{4}$ cup soft butter
- $\frac{1}{2}$ cup grated Parmesan cheese

Mix together butter and cheese.

Split rolls in half. Spread each half with butter mixture. Place on grill with buttered side toward hot coals. Toast lightly and serve hot.

Mushroom Sauce

- 1/2 lb. mushrooms
- 3 tbsp. butter or margarine
- 2 tbsp. flour
- 1 tsp. Worcestershire sauce
- salt and pepper

Remove stems and wash mushrooms. Drain and blot dry on towel. Dip whole mushrooms in flour and coat lightly. Saute over low heat for about 10 minutes. Add Worcestershire sauce, salt and pepper. Heat and serve over steaks.

Tomato Sauce

- 1 8 oz. can tomato sauce with Italian seasoning
- 1 medium onion, minced
- 1 tbsp. sugar
- 1 tsp. vinegar
- 1/2 tsp. Worcestershire sauce
- salt and pepper
- 1 tbsp. flour

Mix all ingredients except flour. Simmer over low heat for 20 minutes. Mix flour with small amount of water. Add to tomato mixture and simmer until slightly thickened.

Excellent for hot dogs and hamburgers.

Tartare Sauce

½ cup mayonnaise
1 tbsp. grated onion
2 tbsp. sweet pickle relish
dash Worcestershire sauce
salt and pepper

Blend all ingredients and serve with seafood.

Tangy Sauce

6 tbsp. mayonnaise
1 tbsp. horseradish
½ tsp. dry mustard

Blend all ingredients and chill well. A most versatile sauce... serve with seafood, beef, ham and may be used as a dip for raw fruits and vegetables.

Toppers for baked potatoes

Butter
Chopped green onions
Tangy sour cream
Bacon bits

or.. Combine 1 cup crumbled blue cheese, ½ cup sour cream and 2 tbsp. chopped chives.

Potatoes and Onions

4 large baking potatoes, scrubbed and sliced
2 medium onions, thinly sliced
garlic salt
butter or margarine
pepper
paprika

Cut four pieces aluminum foil large enough to wrap each potato. Place slice of onion between slices of potato. Dot with butter and season with garlic salt, pepper and paprika.

Secure foil around potato and place on grill. Cook for 45 minutes, turning occasionally.

Cut top open and serve right in the foil.

Baked Potatoes

Scrub potatoes and coat skins with vegetable oil. Wrap each tightly in aluminum foil. Bake on top of grill for about 60 minutes...for medium size potatoes...or lay them right on the hot coals, turning them occasionally.

Serve in the cooking foil, by slashing top of foil and potato. Squeeze gently to open potato, add some butter, salt and pepper or use your favorite sour cream topping.

Corn·on·the·cob

Peel back husks far enough to remove silk.

Replace husks and allow corn to soak in cold water for 10 minutes. Drain excess water and lay corn on hot grill. Cook for 15-20 minutes, turning frequently.

When ready to serve, remove husk and season with melted butter, salt and pepper.

..... or

Foil-wrapped corn. Remove husk and silk. Spread melted butter on corn, salt and pepper and wrap each ear in aluminum foil. Cook for 15-20 minutes, turning frequently.

Carrots

1 lb. young carrots

2 tbsp. butter

1/2 tsp. thyme

salt and pepper

Scrub carrots and cut into strips, lengthwise. Cut across into pieces 2-3 inches long. Wrap in heavy foil in individual servings. Dot with butter and season. Seal and grill slowly for 30 minutes.

Zucchini

- 1 upeeled medium zucchini, sliced
- 1 medium onion, sliced
- 1 tbsp. butter or margarine
- salt and pepper

Place layers of ingredients on large sheet of heavy-duty aluminum foil. Wrap securely and place on grill or on the hot coals. Turn package frequently and cook for 15-20 minutes.

Over-The-Coals Vegetables

- 1 frozen 10 oz. package vegetable...peas, green beans, broccoli, etc.
- 1 tbsp. butter or margarine
- salt and pepper

Remove wrapper. Place butter and seasoning on frozen vegetable block. Wrap in aluminum foil and place on hot coals for 15-20 minutes. Turn frequently.

Works equally well for all your favorite fresh vegetables.

Fresh Tomato Juice

10-12 ripe tomatoes
¼ cup water
½ cup chopped onion
½ cup chopped celery
bay leaf
1 tbs. parsley

Remove core from tomatoes. Peeling is not necessary. Simmer all ingredients together for ½ hour. Strain. Add ½ tsp. salt and ½ tsp. sugar. Mix and serve chilled.

Sun Tea

Add 4 tea bags to a 2-quart bottle filled with cold water. Place in sunny spot for several hours. Pour over ice, add flavoring and sugar. Tea will be crystal clear and delicious!

For a refreshing summer punch, add the following to the above tea recipe.

½ cups sugar
½ cup lemon juice
¾ cup orange juice
small can crushed pineapple
1 quart club soda

Mix together and serve over ice in punch bowl. Float a few sprigs of mint on top.

Marble Squares

Preheat oven to 375.°

Sift together:

1 cup plus 2 tbsp. flour

½ tsp. baking soda

½ tsp. salt

Beat together:

½ cup soft butter or margarine

6 tbsp. sugar

6 tbsp. brown sugar

½ tsp. vanilla

¼ tsp. water

1 egg

Add flour mixture.

Stir in ½ cup chopped nuts.

Spread evenly in 9 x 13 inch pan.

Sprinkle on top:

6 oz. chocolate chips

6 oz. butterscotch chips

Place in oven for one minute. Run knife through to marblize, then bake for 12-14 minutes, or until evenly browned.

Cool, cut into squares and serve.

Apple Tarts

Quick, easy and delicious!

Using large muffin tins, and your favorite pastry recipe, turn tins upside down and place dough around cups. Bake in your kitchen oven until lightly brown. Cool.

When ready to use, fill with canned apple pie filling. Place on shallow tray and warm on grill. Serve plain, with cheese, or ice cream.

For a crowd, offer a variety. Fill some with cherry pie filling, fresh strawberries or any of your favorite fruit pie fillings. Add topping and serve.

Baked Apples

Core, but do not peel apples.

Fill each hole with 1 tbsp. butter or margarine and 1 tsp. cinnamon.

Wrap loosely in aluminum foil and twist to seal at top of apple.

Bake on hot grill for 30-45 minutes. Serve warm with cream or chilled with whipped cream.

Cool Patio Desserts ~

Fresh Pineapple Chunks.... Cut fresh pineapple, including top, in half. Carve out inside and set shell aside. Remove core and cut pineapple into bite-size pieces. Return to shell. Chill. Serve with toothpicks and a container of powdered sugar for dipping. Decorate with sprigs of mint.

Melon Wedges.... Cut chilled watermelon and cantaloupe wedges into easy to handle sizes to be eaten without utensils.

Do-It-Yourself Sundaes.... Fill a chilled bowl with scoops of ice cream surrounded with several containers of toppings... and stand back !

Parfait.... Fix this ahead and store in freezer. In parfait glasses, alternate spoonfuls of lime, orange and pineapple sherbet. Top with whipped cream just before serving.

Cantaloupe Boats.... Cut small cantaloupes in half. Scoop out seeds and pile a scoop of vanilla ice cream in the center.

Don't let the dying embers go to waste... Pop some corn, in a long-handled wire basket... Roast some nuts... or toast marshmallows.

